KEATING OF CHICAGO, INC.®

INSTANT RECOVERY® GAS FRYER SERIES 2000

MANUAL

IMPORTANT:

THE USER'S MANUAL PROVIDES SPECIFIC OPERATING INSTRUCTIONS FOR YOUR MODEL. USE THE INSTANT RECOVERY® GAS FRYER ONLY AS INSTRUCTED IN THIS MANUAL.

KEEP A COPY OF YOUR BILL OF SALE.

The date on the bill establishes the warranty period should service be required. If service is performed, it is in your interest to obtain and keep all receipts.

KEEP THIS MANUAL FOR TRAINING NEW PERSONNEL.

Record the Serial number and Model number of this Instant Recovery® Gas Fryer in the spaces provided. **Keep these numbers for future reference.**

SERIAL NUMBER

MODEL NUMBER

Keating commercial fryers are not intended for household use.

As continuous product improvement occurs, specifications may be changed without notice.

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gasFryer2000_2013
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NOTE:

PURCHASER SHOULD POST IN A PROMINENT LOCATION INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

⚠WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠WARNING

IF NOT INSTALLED, OPERATED AND MAINTAINED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS, THIS PRODUCT COULD EXPOSE YOU TO SUBSTANCES IN FUEL OR IN FUEL COMBUSTION WHICH CAN CAUSE DEATH OR SERIOUS ILLNESS AND WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

⚠WARNING

PROPANE GAS MAY EVENTUALLY LOSE ITS ODOR AND PRECAUTIONS SHOULD BE TAKEN TO ASSURE THAT PROPANE GAS IS NOT PRESENT EVEN THOUGH YOU DO NOT DETECT AN ODOR. IF THERE IS ANY DOUBT, YOU SHOULD CALL YOUR LOCAL PROPANE GAS SUPPLIER FOR ASSISTANCE.

THE EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH THE BASIC PLUMBING CODE OF THE BUILDING OFFICIALS AND CODE ADMINISTRATORS INTERNATIONAL, INC. (BOCA) AND THE FOOD SERVICE SANITATION MANUAL OF THE FOOD AND DRUG ADMINISTRATION (FDA).

Intertek 9902091 Intertek 9902091 NSF

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INTRODUCTION

Instructions in this manual should be read thoroughly before attempting to operate this Keating Gas Fryer. All installation and service on Keating equipment must be performed by qualified, certified, licensed and/or authorized installation or service personnel.

Operating information for Keating equipment has been prepared for use by qualified and/or authorized personnel.

Keating equipment is made in the USA and has American sizes of hardware. All metric conversions are approximate.

INSTALLATION INSTRUCTIONS

Proper installation will assure top performance. Alterations of any kind to your equipment will void the warranty. Before uncrating, check equipment carefully for damage.

IF EQUIPMENT ARRIVES DAMAGED

Keating does not assume responsibility for loss or damage incurred in transit.

IMPORTANT

This merchandise has been thoroughly inspected and carefully packed before leaving our plant. Responsibility for its safe delivery was assumed by the carrier at the time of shipment. Claims for loss or damage to the contents should, therefore, be made upon the carrier, as follows:

CONCEALED LOSS OR DAMAGE

Concealed loss or damage means loss or damage which does not become apparent until the merchandise has been unpacked. The contents may be damaged in transit due to rough handling even though the carton may not show external damage. When the damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within fifteen days of the delivery date. Then file a claim with the carrier since such damage is the carrier's responsibility. By following these instructions carefully, we guarantee our full support of your claims to protect you against loss from concealed damage.

VISIBLE LOSS OR DAMAGE

Any external evidence of loss or damage must be noted on the freight bill or express receipt, and signed by the carrier's agent. Failure to adequately describe such external evidence of loss or damage may result in the carrier refusing to honor a damage claim. The form required to file such a claim will be supplied by the carrier.

DO NOT RETURN DAMAGED MERCHANDISE TO KEATING. FILE YOUR CLAIM AS STATED ABOVE.

SAFETY PRECAUTIONS

⚠WARNING

THIS SYMBOL WARNS YOU THAT SERIOUS BURNS OR OTHER INJURIES MAY RESULT IF SAFETY INSTRUCTIONS ARE NOT FOLLOWED.

- This service manual should be retained in a safe place for future reference. The installation of your new fryer must conform to local codes or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1/NFPA 54 (latest edition), Natural Gas Installation Code CAN/CGA-B149.1 or Propane Installation Code CAN/CGA-B149.2.
- Your ventilation hood, when installed, must conform to the current ANSI/NFPA 96 standard (latest edition).
- No frame or restriction shall be constructed around the fryer that will restrict air movement into the fryer's combustion area or prevent proper ventilation.
- Keating fryers are designed to operate on the gas fuel specified on the serial plate and must not be operated with another gas fuel. They cannot be converted to another gas fuel by turning or engaging a switch.

⚠WARNING

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.

You will post, in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained from your local gas supplier.

IMPORTANT: IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNIT AT MAIN SHUT-OFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR EMERGENCY SERVICE.

- You must maintain this appliance free and clear from combustibles.
- You must maintain the following minimum clearances from combustible and non-combustible construction:

MINIMUM CLEARANCE

CONSTRUCTION CLEARANCES		
	COMBUSTIBLE	NON-COMBUSTIBLE
BACK	6"	0"
RIGHT SIDE	6"	0"
LEFT SIDE	6"	0"

SUITABLE FOR NON–COMBUSTIBLE FLOORS

The Keating Gas Fryer must be installed in an area providing adequate air supply and ventilation. Do not obstruct the flow of combustion and ventilation air. Proper ventilation is one of the important considerations for efficient operation of the Keating Gas Fryer. It should be installed so that the products of combustion are removed efficiently without producing drafts that will interfere with proper burner operation. The intake for the exhaust fan should not be placed close to the flue of the Keating Gas Fryer to insure proper air flow necessary for combustion. The area around the front and bottom of the Keating Gas Fryer must be kept clear and unobstructed. In the USA the ventilation systems must conform to the ANSI/NFPA96 latest edition. "A minimum of 18" (457mm) should be maintained between the flue outlet and the lower edge of the grease filters." Must be installed at least 16" away from any open flame. It is the responsibility of the owner and the local installer to comply with national and local codes.

■ FIRST STEPS

NATIONAL CODE REQUIREMENT

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas code, ANSI Z223.1 or the Natural gas Installation Code, CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2. Flexible connectors must comply to ANSI Z221.69/CAN/CGA1.16.

When pressure testing at test pressures less than or equal to 1/2 psig (3.45 KPA), fryer **must be isolated** from gas supply piping. When pressure testing at test pressures above 1/2 psig (3.45 KPA), fryer **must be disconnected** from gas supply piping system.

POSITIONING

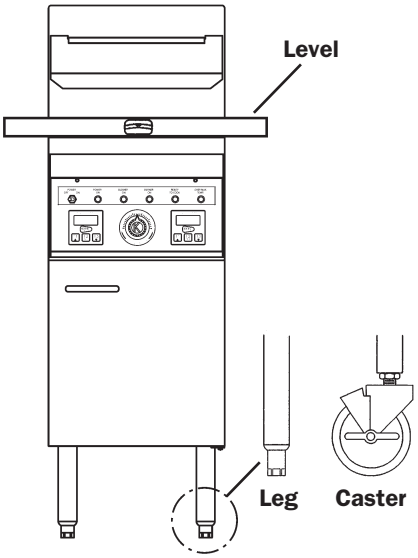
The fryer must be no closer than 6 inches from any combustible material and 16 inches away from any open flame. The fryer must be placed under an exhaust hood with a fire retardant system. Your ventilation hood, when installed, must conform to the current ANSI/NFPA 96 standard. ALL connections and placement must comply with local and national codes. It is the responsibility of the owner and local installer to comply with these regulations when installing the fryer.

Counter model and floor model fryers must be restrained to prevent tipping when installed in order to avoid splashing, spilling, etc. of hot liquid. The restraining method may be a manner of installation or by separate means.

LEVELING

The fryer will operate at its highest efficiency when properly leveled. Place a level on fryer vessel from side to side. For fryers on legs, the bottom foot of the leg is adjustable. Turn counter clockwise to decrease height or clockwise to increase height until level.
For fryers on casters, the casters are adjustable by loosening the jam nut and turning the caster in or out. When the desired level is reached, tighten the jam nut. Adjustments of more than 3/4" are not recommended on any caster. The same procedure should be followed to level the fryer from front to back.

Figure 1



RESTRAINING DEVICES

1. On fryer installations with casters, casters and jam nuts must be completely tightened. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

Fryer must also be restrained to prevent tipping when installed so that hot liquid splashing is avoided.

2. The restraint means must be attached to the rear of the Keating Gas Fryer within 2" of the center line width and approximately 1-5/8" from the bottom of the cabinet back to allow the restraining bolt to be anchored to the cabinet back between the cabinet bottom and inner liner.

NOTE: The installer is responsible for attaching the tipping restraint.

⚠WARNING

IF DISCONNECTION OF THE RESTRAINT IS NECESSARY, IT MUST BE RECONNECTED WHEN THE FRYER IS RETURNED TO ITS ORIGINALLY INSTALLED POSITION.

NOTICE: WHEN THIS APPLIANCE IS INSTALLED WITH CASTERS, IT MUST BE INSTALLED WITH CASTERS SUPPLIED, A CONNECTOR COMPLYING WITH EITHER ANSI Z21.69 OR CAN/CGA-6.16 AND A QUICK-DISCONNECT DEVICE COMPLYING WITH EITHER ANSI Z21.41 OR CSA-6.9. IT MUST ALSO BE INSTALLED WITH RESTRAINING MEANS TO GUARD AGAINST TRANSMISSION OF STRAIN TO THE CONNECTOR, AS SPECIFIED IN THE APPLIANCE MANUFACTURER'S INSTRUCTIONS.

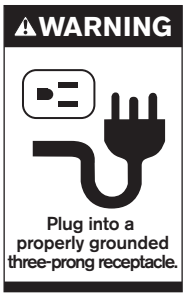
ELECTRICAL CONNECTION

The Keating fryer, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, the National Electrical Code, ANSI/NFPA No. 70. or the Canadian Electrical Code, CSAC-22.2 as applicable. A wiring diagram is located on the last page. In the USA and Canada, the electrical supply must be 120 VAC, 60 Hz.

The Keating Instant Recovery® Gas Fryer is equipped with a 9' neoprene covered, 3 wire electrical cord with a three-pronged grounded plug for protection against electrical shock.

NOTE: The electrical wiring diagram for the fryer is located on the inside of the fryer door or in the back of this manual.

⚠WARNING



THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG 120 VOLT NEMA 5-15 (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED AND POLARIZED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

⚠CAUTION

Before plugging in the fryer, confirm the outlet is properly polarized and grounded. If the hot and neutral terminals are reversed or the outlet is not properly grounded, the burners may not ignite (burner on light will go out after 2-1/2 seconds and the ignition processes will continue 3 times).

GAS CONNECTION

⚠WARNING

• PIPE JOINT COMPOUNDS RESISTANT TO PROPANE GASES MUST BE USED.

• BEFORE OPERATING THIS FRYER, CHECK PIPE JOINTS FOR LEAKS BY USING A SOAP AND WATER SOLUTION ONLY. DO NOT USE AN OPEN FLAME!

ON AN AA OR CMG (MILLIVOLT) FRYER, DO NOT SHORT GAS VALVE TERMINALS WHEN TESTING WIRING AS THERMOSTAT AND GAS VALVE DAMAGE MAY OCCUR AND CAUSE UNSAFE CONDITIONS.

Pipe joint compounds that are used on threaded joints of appliance piping shall be resistant to the action of liquefied petroleum gases (Loctite PST 56765). When using pipe joint compound do not apply to the first two threads. Use only very small amount and only on male threads. This will prevent clogging of burner orifices and the gas valve. Never use compound on female threads as it might be pushed into the gas valve.

Have your installer check for gas leaks using a soap and water solution before operating. DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

1) The Keating Gas Fryer and its individual shut off valves must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45kPa) (13.84 in WC) High pressure can damage the gas valve causing a hazardous condition.

2.) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

NOTE: If more than one gas fryer is on the same supply line, you may require a larger line. Consult your local gas company to assure adequate volume and pressure. Refer to serial plate for proper gas requirements for your particular model.

NOTE: Piping for a battery should be at least 1-1/4" to 1-1/2" IPS, depending on total BTU input. Consult your local gas supplier for appropriate battery piping size.

Never leave your fryer operating unattended.

(When all previous instructions have been completed).

Check the serial plate on the panel (inside cabinet) to determine if the burner is set up for the proper type gas before connecting the quick-disconnect or piping from the building gas supply pipe.

a. Maximum incoming gas pressure

NATURAL GAS – 7 inches W.C. with burners on

LP GAS – 11 inches W.C. with burners on

If a popping noise is heard from the fryer during the cooking cycle, the following checks must be made in this order:

b. Fryer manifold gas pressure
NATURAL GAS – 4 inches W.C. with burners on
LP – 10 inches W.C. with burners on

ALWAYS disconnect fuel source and power supply before servicing.

NEVER move a fryer when full of oil.

NEVER introduce objects or liquids into fryer, while operational, which are not designed or made for cooking.

THIS FRYER MAY NOT BE ALTERED, MODIFIED OR CHANGED IN ANY WAY.

GAS LEAK TESTING

Prior to lighting your fryer:

1. Make sure all thermostats, switches and safety valves are in the “OFF” position.
2. Turn main On/Off manual gas valve to the “ON” position.
3. Have your plumber or gas company check for leaks with a soap solution or sniffer. (NEVER check with an open flame!)
4. Have your plumber or gas company representative light the constant pilot. (Not necessary if your fryer has a spark ignitor.)

GAS PRESSURE AT MANIFOLD

NATURAL Gas - 4.0 in. W.C.
LP Gas - 10.0 in. W.C.

MINIMUM INCOMING GAS PRESSURE

NATURAL Gas - 7.0 in. W.C.
LP Gas - 11.0 in. W.C.

NOTE: It is estimated that half of all service calls made on Keating Instant Recovery® Fryer result from an inadequate gas supply. During installation, have a gas company representative make certain that the fryer is receiving adequate gas pressure and volume (see “Installation” or your serial plate on the fryer door).

⚠WARNING

PROPANE GAS MAY EVENTUALLY LOSE ITS ODOR AND PRECAUTIONS SHOULD BE TAKEN TO ASSURE THAT IT IS NOT PRESENT EVEN THOUGH YOU DO NOT DETECT AN ODOR. IF THERE IS ANY DOUBT, YOU SHOULD CALL YOUR LOCAL PROPANE GAS SUPPLIER FOR ASSISTANCE.

OPERATING

FILLING

NOTE: Before filling the fryer make certain the fryer vessel is sanitized, dry and the drain valve is completely closed.

NOTE: We recommend that solid shortening not be used in AA and CMG Model fryers as they are not equipped with a melt cycle. If solid shortening is used, it should be melted prior to filling the fryer vessel. Damage done by melting solid shortening in the fryer vessel will void the warranty.

⚠WARNING

BE SURE THE HEAT TRANSFER TUBES ARE COMPLETELY COVERED WITH OIL BEFORE SWITCHING THE FRYER ON. IF OIL LEVEL DROPS BELOW TOP OF HEAT TRANSFER TUBES, SEVERE DAMAGE TO FRYER AND INJURY TO OPERATOR MAY RESULT.

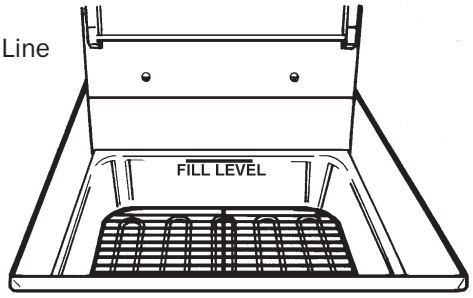
⚠WARNING

WATER IN ANY FORM AND HOT OIL DON'T MIX!

⚠CAUTION

OIL EXPANDS WHEN HEATED. THE FILL LEVEL LINE HAS BEEN PROVIDED TO ENSURE OPTIMUM COOKING WHILE ENSURING THE SAFETY OF THE OPERATOR. DO NOT OVERFILL THE FRYER VESSEL.

Figure 2
Fill Level Line

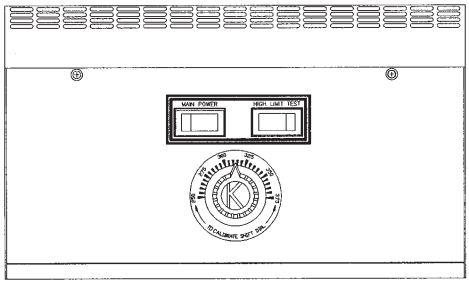


1. Fill the fryer vessel with oil or MELTED solid shortening up to the “Fill Level” line. (See Figure 2)

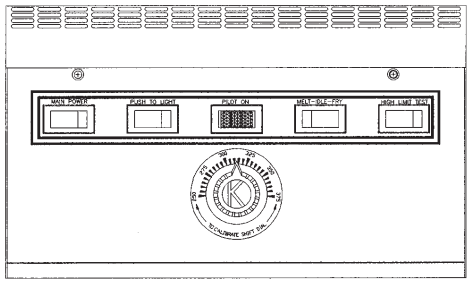
LIGHTING

⚠WARNING

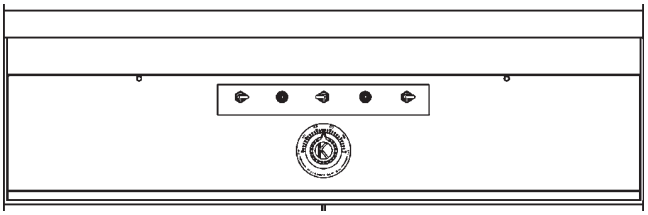
BEFORE ATTEMPTING TO LIGHT THE FRYER, MAKE SURE THE GAS CONNECTIONS ARE SECURE AND HAVE BEEN LEAK TESTED AND THE FRYER HAS BEEN PROPERLY FILLED WITH OIL.



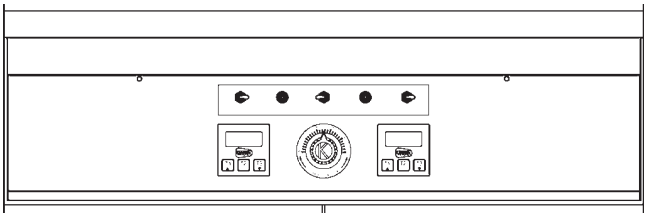
AA CONTROL PANEL



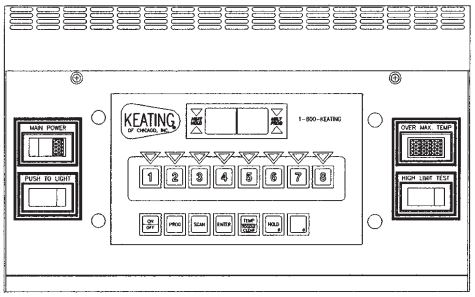
BB CONTROL PANEL



34 x 24 BB CONTROL PANEL



34 x 24 TS CONTROL PANEL



TS CPU CONTROL PANEL

(See lighting instructions plate attached to the inner door of Keating Gas Fryer.) Model AA does not require an electrical connection.

Make sure that the Keating Gas Fryer is plugged in. If not your fryer will not operate. Make sure that the main gas valve on the gas supply line to the Keating Gas Fryer is in the “ON” position.

AIR IN THE GAS SUPPLY LINE MAY REQUIRE A LONGER THAN NORMAL PERIOD OF TIME TO LIGHT YOUR FRYER DURING INITIAL INSTALLATION OR AFTER OVERNIGHT SHUTDOWN.

NOTE: Unless you have an AA model your fryer cannot be operated during a power failure.

AA MODELS OPERATING INSTRUCTIONS

⚠WARNING

DO NOT START FRYER WITHOUT FIRST FILLING FRYER POT.

START-UP PROCEDURE

1. Set thermostat to the “OFF” position.
2. Turn “MAIN POWER” switch to the “OFF” position.
3. Turn gas valve knob to “PILOT” position.
4. Light constant pilot located on left side of pilot runner tube.
5. Push and hold the gas valve knob for 30 seconds and release.
6. With the pilot still on, turn gas valve knob to the “ON” position.
7. Set thermostat to desired temperature, turn “MAIN POWER” switch to the “ON” position. The burners will come on.

HI-LIMIT TEST PROCEDURE (Do Bi-monthly):

1. Place a suitable thermometer in the oil on the front left corner of the fryer 2" from the top to check temperature.
2. Set thermostat to 375°F after burners go off. Push and hold the “HIGH LIMIT TEST" switch. The burners will come on.
3. When 425°F is reached the burners go off. Now it is ok to release test switch.
4. If the high limit thermostat does not shut down the burners between 425°-450°F as read on the thermometer, the high limit must be replaced immediately.
5. To re-start the fryer it must be cooled down to cooking temperature and the red reset button on the high limit thermostat pushed. Return to STEP 3 in the start-up procedure.

SHUTDOWN PROCEDURE

1. Set thermostat to the “OFF” position.
2. Turn “MAIN POWER” switch to the “OFF” position.
3. Turn gas valve knob to the “OFF” position.
4. Turn gas supply valve to the “OFF” position.
5. Check to make sure all burners and pilot are out.

BB MODELS OPERATING INSTRUCTIONS

⚠WARNING

DO NOT START FRYER WITHOUT FIRST FILLING FRYER POT.

START-UP PROCEDURE

1. Set “MELT-IDLE-FRY” switch to “IDLE” position and thermostat to the “OFF” position.
2. Turn “MAIN POWER" switch to the “ON” position.
3. Hold the “PUSH TO LIGHT” switch in until the amber “PILOT ON” light comes on.
4. Set thermostat to desired temperature.
5. Set “MELT-IDLE-FRY” switch to “FRY.” The burners will come on. Select “MELT” with solid shortening until liquid shortening is 1" from full, then switch to the “FRY” position.

HI-LIMIT TEST PROCEDURE - ALL MODELS (Do Bi-monthly):

1. Place a suitable thermometer in the oil on the front left corner of the fryer 2" from the top to check temperature.
2. Set thermostat to 375°F after burners go off. Push and hold the “HIGH LIMIT TEST” switch. The burners will come on.
3. When 425°F is reached the burners go off. Now it is ok to release test switch.
4. If the high limit thermostat does not shut down the burners between 425°-450°F as read on the thermometer, the high limit must be replaced immediately.
5. To re-start the fryer it must be cooled down to cooking temperature and the red reset button on the high limit thermostat pushed. Return to STEP 3 in the start-up procedure.

SHUTDOWN PROCEDURE

1. Set “MELT-IDLE-FRY” switch to “IDLE” position and thermostat to the “OFF” position.
2. Turn “MAIN POWER" switch to the “OFF” position. Its green light will go off.
3. Check to make sure all burners and pilot are out.

TS MODELS OPERATING INSTRUCTIONS

⚠WARNING

DO NOT START FRYER WITHOUT FIRST FILLING FRYER POT.

START-UP PROCEDURE

1. Set “MELT-IDLE-FRY” switch to “IDLE” position and thermostat to the “OFF” position.
2. Turn “MAIN POWER” switch to “ON” position. Its green light and the timers will come on.
3. Light constant pilot located on left side of pilot runner tube.
4. Hold the “PUSH TO LIGHT” switch for 30 seconds. The pilot runner tube will light.

5. Set thermostat to desired temperature.
6. Set “MELT-IDLE-FRY” switch to “FRY” with oil in the fry pot. The burners will come on. Select “MELT” with solid shortening until liquid shortening is 1" from full mark then switch to the “FRY” position. Burners will come on.

HI-LIMIT TEST PROCEDURE - ALL MODELS (Do Bi-monthly):

1. Place a suitable thermometer in the oil on the front left corner of the fryer 2" from the top to check temperature.
2. Set thermostat to 375°F after burners go off. Push and hold the “HIGH LIMIT TEST” switch. The burners will come on.
3. When 425°F is reached the burners go off. Now it is ok to release test switch.
4. If the high limit thermostat does not shut down the burners between 425°-450°F as read on the thermometer, the high limit must be replaced immediately.
5. To re-start the fryer it must be cooled down to cooking temperature and the red reset button on the high limit thermostat pushed. Return to STEP 3 in the start-up procedure.

SHUTDOWN PROCEDURE

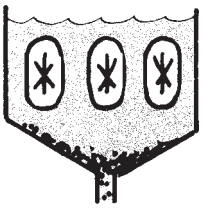
1. Set “MELT-IDLE-FRY” switch to “IDLE” position and thermostat to the “OFF” position.
2. Turn “MAIN POWER” switch to the “OFF” position. Its green light will go off.
3. Check to make sure all burners and pilot are out.

COOKING

Keating Instant Recovery® Gas Fryers are designed to provide maximum production efficiency and deliver high quality food products.

Low-temperature cooking, highly polished stainless steel and a true COLD ZONE mean extended oil life. Follow the cooking procedures for your model.

COLD ZONE



⚠WARNING

• OPERATION OF THIS FRYER SHOULD BE LIMITED TO PERSONNEL WHO HAVE BEEN THOROUGHLY TRAINED IN OPERATING PROCEDURES.

Set thermostat to the desired frying temperature.

• CARE SHOULD BE TAKEN WHEN LOWERING BASKETS INTO FRYER TO PREVENT SPLASHING HOT OIL FROM FRYER VESSEL.

If your fryer has timers, push “Start-Stop” button of electronic timer(s). For fryers with automatic basket lift, basket(s) will lower into fryer vessel.

When timer(s) sounds, carefully lift basket(s) out of hot oil. For fryers with automatic basket lift, a buzzer will sound and the basket(s) will rise automatically. Allow oil to drain before removing.

• NEVER LIFT BASKETS DIRECTLY OUT OF THE FRYER VESSEL WITHOUT DRAINING, AS SEVERE INJURY MAY RESULT.

• USE ONLY KEATING APPROVED BASKETS IN YOUR FRYER. NEVER OVERFILL FRY BASKETS. DO NOT BANG BASKETS ON BASKET HANGERS OR ON FRYER VESSEL.

Place basket(s) on basket hanger rods on splashback of fryer and allow to drain.

SHUTDOWN INSTRUCTIONS

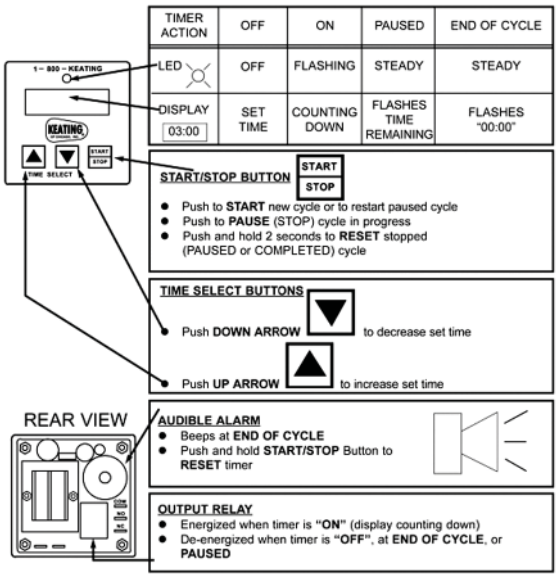
Always turn the fryer off each night.

1. See Shutdown procedure.

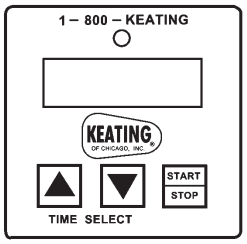
ELECTRONIC TIMERS (Part #023709)

The electronic timers provide a clearly visible and accurate display and are very easy to use. This procedure resets the timer to operate in minutes:seconds.

A. Timer Operation



B. How to program the "Keating" Electronic Timer



STEP 1

Make certain power to the timer has been OFF for at least 30 seconds. Then PRESS and hold down the UP arrow button while turning the rocker power switch to the ON position.

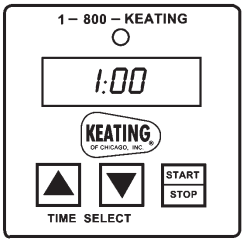
NOTE: If power switch does not turn off timers, the unit must be unplugged (two people may be needed).

The timer will turn ON and the display will now be indicating:

The BEEPER will BEEP 4 times.

If STEP 1 was OK, proceed to STEP 2. If not, retry Step 1 making sure the power was OFF for at least 30 seconds or more.

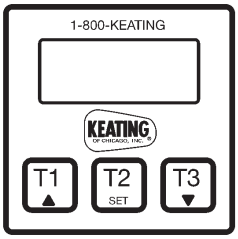
STEP 2



PRESS all 3 buttons in sequence: left-center-right. The BEEPER will BEEP when each button is pressed. If BEEPER does not BEEP, the timer is defective. STOP TESTING. Reset procedure is completed when 1:00 appears on the digital display.

OPTIONAL TIMER

Operating Instructions (Part # 056921)



DIGITAL TIMERS

The electronic timers, standard on TS & IFM models, provide a clearly visible and accurate display and are very easy to use.

PROGRAMMING

To program the timers, the unit must be in the idle mode. Press and hold the set button for approximately two seconds. The display will show "SEt". Press the T1, T2 or T3 for the cook time to be programmed. The display will show the current setting for that cook time. Use the up or down button to increment or decrement the setting. When the setting is correct, press and hold the set button again for approximately two seconds. The display will show "StO" for approximately two seconds and the timer will return to normal operation. Repeat the process as necessary for the other timers.

OPERATING LOGIC

When the timer is powered up, the display will show the time setting for the cook time that was operated last and the relay output contacts will be open. To start a cycle, press the desired cook time button (T1, T2 or T3). The display will begin to countdown from the preset time setting and the relay output contacts will close. During the countdown the colon will flash at a one-second rate. When the countdown has reached "00:00" the relay output contacts will open, the display will flash, and the audible alarm will sound. To cancel the audible alarm, press any button.

PAUSE FEATURE

To pause a cycle in progress, press any button. The relay output contacts will open, the display will flash, and the countdown will pause. To resume the countdown, press any button. The display will resume the normal countdown and the relay output contacts will close.

CANCELING A CYCLE

To cancel a cycle in progress press and hold any button for approximately two seconds. The relay output contacts will open and the display will show the time setting for the cook time last used.

OIL BREAKDOWN

As part of a "Preventive Maintenance Program", the oil in your fryer needs to be filtered regularly. The initial investment in the frying system is less than the total overall costs of oil during the life of the fryer, and with regular filtering, you can realize substantial savings in oil costs, as well as, maintenance charges. We have listed some of the conditions which are catalysts in the breakdown of oil:

1. Contact with Oxygen
2. Carbonization of Crumbs and Food Particles
3. Non-Stainless Steel Surfaces
4. Keep Salt and Seasonings Away From Oil
5. Prolonged High Temperatures

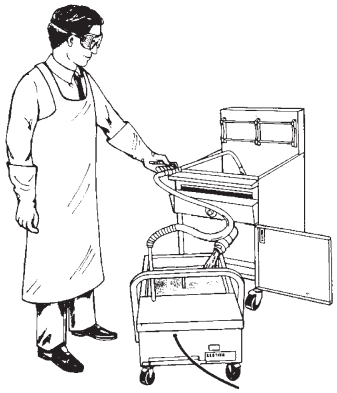
DRAINING

⚠WARNING

ALWAYS SHUT THE FRYER OFF COMPLETELY BEFORE DRAINING. THE FRYER SHOULD BE DRAINED ONLY UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL. A DRAIN PIPE AND COVERED CONTAINER SUITABLE FOR USE WITH HOT OIL SHOULD BE USED TO ENSURE THE SAFETY OF THE OPERATOR.

1. Operator should be outfitted with proper attire including:
   – Oil and heat resistant gloves
   – Oil and heat resistant apron
   – Safety goggles
   – Oil and heat resistant footwear

Figure 3
Operator in Safety Gear



2. Turn off the fryer and open the door.
3. Put suitable container under drain valve.
4. Drain oil from fryer by slowly turning handle. The drain will be completely open after 1/4 turn.
5. After fryer drains, close the drain valve.
6. Filtering may be done at this step - refer to filter manual.

Note: Fryers with a central filter will drain differently.

⚠WARNING

UNDER NO CIRCUMSTANCES SHOULD YOU PERMIT HOT OIL TO COME IN CONTACT WITH WATER OR ICE. ALL DRAINING SHOULD BE DONE UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL. A DRAIN PIPE AND COVERED CONTAINER SUITABLE FOR USE WITH HOT OIL SHOULD BE USED WHENEVER A FRYER IS DRAINED. ALWAYS DRAIN OIL INTO A COVERED RECEPTACLE.

CLEANING AND BOIL-OUT

FOR A SINGLE FRYER

When cleaning and boiling out your fryer use Keating Sea Powder and Keating Klenzer to keep your fryer in top condition. Keating Sea Powder dissolves any grease build up - even carbonized grease in fryer vessels - one of the leading causes of premature oil breakdown. Once your fryer vessel is clean, use Keating Klenzer, the finest dry stainless steel polish available, to restore your Keating Instant Recovery® Gas Fryer's exterior to its original luster.

Figure 4
Keating Klenzer and Sea Powder

⚠CAUTION

Disconnect electric power source before cleaning.

⚠CAUTION

To avoid damaging the fryer, do not power wash, spray or hose it down while cleaning it.

1. Put on safety attire. See Draining.
2. Turn the fryer off. Remove baskets and screen.

A KEATING FRYER OR FILTER SHOULD BE DRAINED ONLY UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL. WHEN DISCARDING OIL, A COVERED RECEPTACLE APPROVED FOR USE WITH HOT OIL SHOULD BE USED. USE OF A NON-APPROVED RECEPTACLE OR METHOD OF DRAINING THE OIL COULD JEOPARDIZE THE SAFETY OF THE OPERATOR.

3. Drain oil from fryer. (See Draining) Filtering may be done at this step.
4. Remove oil container to a secure area to prevent accidental spillage.
5. Fill fryer vessel to "Fill Level" line with water.

⚠WARNING

UNDER NO CIRCUMSTANCES SHOULD THE FRYER BE LEFT UNATTENDED DURING BOIL-OUT. TRAINED PERSONNEL MUST BE PRESENT DURING THE PROCEDURE TO PREVENT BOIL OVER OR TO TURN OFF THE POWER IF WATER DROPS BELOW HEAT TRANSFER TUBES.

6. Set thermostat and turn fryer on to bring water to a gentle boil.

7. Once boil has been reached, turn fryer off.

8. Dissolve 2/3 cup of Keating Sea Powder for every five gallons of water and let soak for 1/2 hour. If there is a large build-up of carbonized grease, allow fryer to soak overnight.

CAUTION: When soaking overnight, make sure the fryer is turned off.

CAUTION: Do not damage or reposition thermostat probe as this may affect the accuracy of the fryer.

9. While soaking, a natural fiber brush may be used to scrub the tubes and inside walls of fryer.

10. Drain the water and Sea Powder into a dry suitable receptacle and remove from cooking area.

NOTE: DO NOT pump water through the filter machine.

11. Spread Keating Klenzer liberally on tubes and sides of fryer vessel.

12. A non-abrasive scouring pad may be used to remove the now softened carbonized grease.

13. Thoroughly rinse fryer vessel with potable water to remove all Klenzer.

14. Prior to refilling with oil, wipe the inside of the fryer vessel making sure all water and Klenzer has been removed.

⚠WARNING

WATER IN ANY FORM AND HOT OIL DON'T MIX!

15. Close drain valve.

⚠WARNING

FAILURE TO CLOSE DRAIN VALVE BEFORE REFILLING THE FRYER MAY RESULT IN SERIOUS INJURY.

⚠WARNING

WHEN YOUR FRYER IS BEING USED IN CONJUNCTION WITH A CENTRAL FILTER, DISCONNECT POWER SUPPLY BEFORE RESETTING MOTOR TO PREVENT SERIOUS INJURY WHEN RESET SWITCH IS ENGAGED (SEE FILTER MANUAL).

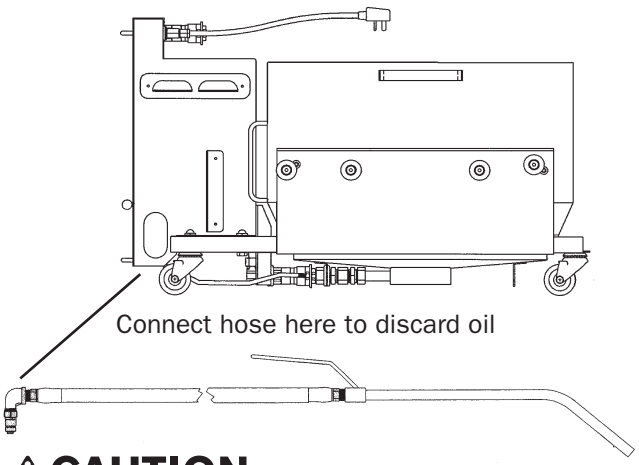
16. Check thermostat bulb positioning - see page 12.

17. Refill the fryer with new or filtered oil.

FOR A FRYER WITH ATTACHED FILTER SYSTEM

When cleaning and boiling out your fryer use Keating Sea Powder and Keating Klenzer to keep your fryer in top condition.

SAFE & EASY® FILTER (SIDE VIEW)



⚠CAUTION

A KEATING FRYER OR FILTER SHOULD BE DRAINED ONLY UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL. WHEN DISCARDING OIL, A COVERED RECEPTACLE APPROVED FOR USE WITH HOT OIL SHOULD BE USED. USE OF A NON-APPROVED RECEPTACLE OR METHOD OF DRAINING THE OIL COULD JEOPARDIZE THE SAFETY OF THE OPERATOR.

1. Operator should be outfitted with proper attire including:
   - Oil and heat resistant gloves
   - Oil and heat resistant apron
   - Safety goggles
   - Oil and heat resistant footwear

2. Turn the fryer off. A cleaning hose and wand have been provided for discarding oil.

3. Attach cleaning hose to quick disconnect located on the bottom right side of your filter.

4. Remove baskets and screen. Drain fryer into the central filter drawer.

5. Open the discard valve located near the quick disconnect in the filter cabinet.

6. The hose may now be used to pump the oil into the shortening handling system and discarded properly.

7. Remove oil container to a secure area to prevent accidental spillage.

8. Fill fryer vessel to “Fill Level” line with water.

9. Set thermostat and turn fryer on to bring water to a gentle boil. Once boil has been reached, turn fryer off.

⚠WARNING

UNDER NO CIRCUMSTANCES SHOULD THE FRYER BE LEFT UNATTENDED DURING BOIL-OUT. TRAINED PERSONNEL MUST BE PRESENT DURING THE PROCEDURE TO PREVENT BOIL OVER OR TO TURN OFF THE POWER IF WATER DROPS BELOW HEAT TRANSFER TUBES.

10. Dissolve 2/3 cup of Keating Sea Powder for every five gallons of water and let soak for 1/2 hour. If there is a large build-up of carbonized grease, allow fryer to soak overnight.

11. While soaking, a natural fiber brush may be used to scrub the tubes and inside walls of fryer. Pump the water and Sea Powder into a dry suitable receptacle and remove from cooking area. Sprinkle Keating Klenzer liberally on tubes and sides of fryer vessel. A non-abrasive scouring pad may be used to remove the now softened carbonized grease.

Thoroughly rinse fryer vessel with potable water to remove all Klenzer. Prior to refilling with oil, wipe the inside of the fryer vessel making sure all water and Klenzer have been removed.

DO NOT DAMAGE OR REPOSITION THERMOSTAT PROBE AS THIS MAY AFFECT THE ACCURACY OF THE FRYER.

⚠WARNING

WATER IN ANY FORM AND HOT OIL DON'T MIX!

12. Close the drain valve and disconnect the cleaning hose.

13. Check thermostat bulb positioning (should be 1 paper thickness away from heat tube).

14. Refill the fryer with new or filtered oil. Wait until filter drawer is cool before cleaning, approximately 15 minutes.

15. Remove filter drawer, drain, clean and dry.

16. Prepare filter drawer and return to filter cabinet.

⚠CAUTION

To avoid damaging the fryer, do not power wash, spray or hose it down while cleaning it.

17. Pump must be primed with oil after boil-out with water.

FAILURE TO LUBRICATE PUMP MAY CAUSE SEVERE DAMAGE TO FILTER SYSTEM.

SELF HELP GUIDE

Before calling for service, review this list. It may save you both time and expense. This list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

PROBLEM	SOLUTION
Fryer does not operate	· Check power cord, unit plugged in? · Thermostat is in the OFF position. · Check gas supply. · See figure below. · Reset high limit.

NOTE: For a fryer with a Central, Zero-Space™ Filter, or Safe & Easy Filter always check the rear drain operating handle before attempting to use the fryer. A safety switch prevents the fryer from operating if the handle is not pushed in completely and latched. (See figure 5)

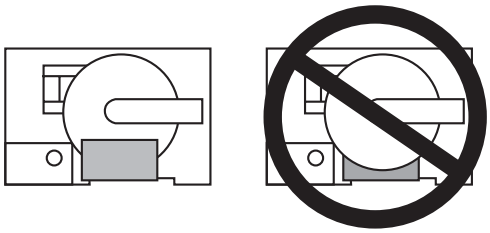
NOTE: For safety purposes, all Hi-Limit controls are manually reset. Always check the Hi-Limit reset button before attempting to use the fryer. If the Hi-Limit has tripped, the fryer will not operate. (Located behind the fryer door underneath the front panel).

WARRANTY REPAIRS

Keating's warranty begins with the date of installation. In the event that your Instant Recovery® Fryer, under warranty, needs repairs other than routine cleaning, you are requested to contact KEATING OF CHICAGO, INC. (1-800 KEATING).

Figure 5

Rear Drain Operating Handle



PREVENTIVE MAINTENANCE

Preventive maintenance should be done in daily, weekly, monthly and yearly intervals as necessary. Following preventive maintenance procedures will help keep your fryer working efficiently. Proper care and servicing will lead to years of quality performance.

PREVENTATIVE MAINTENANCE CHART

TIME FRAME	OPERATOR/OWNER
AT LEAST DAILY*	· Check lights and controls. · Check that the oil is up to "Fill Level" line. · Clean all baskets. · Drain, strain or filter oil.
AT LEAST WEEKLY*	· Drain and clean fryer. · Boil-out fryer.
AT LEAST MONTHLY*	· Verify Thermostat settings. · Test Hi-Limit control.
TIME FRAME	**QUALIFIED SERVICE PERSONNEL**
AT LEAST YEARLY*	· Check burner flame color and adjust air shutters. · Disassemble fryer to clean pilot and burner orifices and runner pilot tube. · Check and replace radiants. · Calibrate thermostat.

***High production facilities should be checked more often. Contact the factory or a local service company to perform maintenance and repairs.

HI-LIMIT CHECK BI-MONTHLY

The manual Hi-Limit test button can be used to test the Hi-Limit Control by pushing and holding the button in until the fryer reaches the Hi-Limit temperature (425°F). Place an accurate thermometer in the oil. If the Hi-Limit Control doesn't shut off the fryer between 425°F and 450°F, have it replaced.

LIMITED CALIBRATION

(Less than 25° difference)

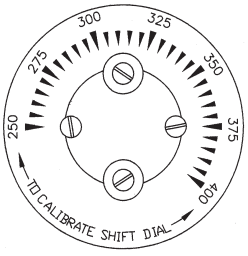
You will need:

One screwdriver with 1/8" wide flat blade

One accurate fryer thermometer

Figure 6

Thermostat knob removed to reveal calibration screws



1. Set thermostat to desired frying temperature.
2. Allow thermostat to cycle three times.
3. Place an accurate thermometer in the oil at the tip of the thermostat bulb. Left front corner of fryer vessel at the High Limit Bulb is recommended.

NOTE: Locate thermometer in same position for every calibration.

4. If calibration of fryer is found to be less than 25°F off, simply loosen four dial plate retaining screws, rotate dial plate to match thermometer reading and tighten screws. If it is more than 25°F off contact a qualified service company.

⚠WARNING

DO NOT ADJUST THE THERMOSTAT SET SCREW - IT VOIDS ANY WARRANTY ON PART.

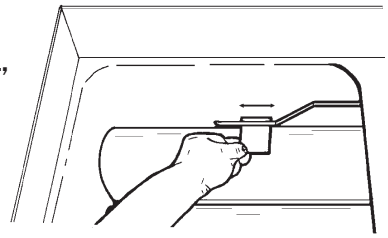
THERMOSTAT BULB POSITIONING

BEFORE REPLACING, TEST THERMOSTATS

NOTE: Operational problems can easily be corrected by thermostat bulb positioning.

Keating's patented thermostat application is accurate within 2°F of the dial setting between 250°F – 350°F. This accuracy is attained only if the thermostat bulb is placed properly against the heat transfer tube. To quickly and accurately test for proper bulb placement, a single thickness of writing paper should be pulled through between the tube and the bulb with medium resistance.*

Thermostat Bulb Positioning 10x11, 18 & Up



1. ***For 14" Gas Fryers:**
   - The end of thermostat bulb should touch the burner tube.
2. **For 10x11", 18" & Up Gas Fryers:**
   - If the bulb is too loose, the paper will slip through with little or no resistance. A fryer with a thermostat bulb that is too loose will overshoot.

     Overshoot: The thermostat takes a long time to cycle and then misses its preset temperature by 20°F - 40°F yielding a poor quality product.
   - If the bulb is too tight, the paper will either not pull through or it will tear. A fryer with a thermostat bulb that is too tight will short cycle.

     Short Cycle: The thermostat will cycle rapidly while the fryer is in the idle mode; the temperature will be erratic.

REQUIRED TEST THERMOSTAT
Multimeter (for testing continuity)

CHECKING CONTINUITY WITH THE MULTIMETER

1. Rotate the thermostat shaft until an audible click is heard.
2. Rotate the thermostat shaft left and right ten times causing the switch to click on and off ten times, while using the Multimeter to verify continuity.
3. If the switch does not show continuity during all ten trials, replace the thermostat.

⚠WARNING

DISASSEMBLING THE THERMOSTAT WILL VOID THE THERMOSTAT WARRANTY.

1. Set compression ring onto capillary end of bulb finger tight, 1/2" from end of capillary.
2. Insert new thermostat bulb through control panel back.
3. Apply oil resistant flexible sealant onto compression fitting thread before installing fitting into fryer vessel.
4. Position bent portion of bulb against far right heat transfer tube and install compression fitting snugly into fryer vessel.
5. Adjust bulb so at least 2" of bent portion of it is next to heat transfer tube and tighten compression nut onto compression fitting for fryer 10x11, 18 & up. The end of thermostat bulb should touch the burner tube for 14" fryers.
6. Replace burners.
7. Replace control panel back.
8. Slide back fabric shield over capillary and carefully coil capillary. Avoid crimping.
9. Reconnect wires to thermostat body.
10. Replace two screws which hold thermostat body to control panel.
11. Replace control panel.
12. Replace three retaining screws and washers which hold dial plate in place.
13. Replace thermostat knob.
14. Connect electric power source. Turn on gas and pilots.
15. Boil out fryer.
16. Refill fryer with oil to “fill level line”.
17. Start fryer, preheat and calibrate with thermometer.

WARRANTY REPAIRS

Keating’s warranty begins with the date of installation. In the event that your Instant Recovery® Fryer, under warranty, needs repairs other than routine cleaning, you are requested to contact KEATING OF CHICAGO, INC. (1-800 KEATING).

SERVICE DIAGNOSIS

The following diagnosis is only to be used as a guide to qualified service personnel. Keating recommends that you use a qualified & licensed service company. (Equipment still under warranty requires it.) Call 1-800-KEATING if you need assistance in locating a qualified service company.

NOTE: To correctly and quickly diagnose the system, the chart below should be followed in sequential order.

TROUBLE SHOOTING CHART

PROBLEM	PROBABLE CAUSE	SOLUTION
Fryer overshoots temperature setting	a. Thermostat bulb improperly placed. b. Thermostat out of calibration.	a. Adjust bulb position. See page 12 Thermostat Bulb Positioning. b. Calibrate thermostat. See page 12 Calibration.
Oil in fryer vessel smokes	a. Oil has begun to break down. b. High carbon content in oil. c. Dirty fryer vessel. d. Inferior grade of oil. e. Fryer is overheating.	a. Replace oil. b. Filter oil completely, replace if necessary. c. Boil-out fryer. See page 9 – Cleaning and Boil-out. d. Check with supplier for the grade of oil you need for your cooking applications. e. Check calibration of thermostat (See page 12 and replace if necessary.
Oil in fryer vessel boils over	a. Over-filling fryer with oil. b. Product overloaded in fryer vessel. c. Oil is breaking down and foaming. d. Water in cold zone.	a. Fill fryer up to “Fill Level” line as oil expands when heated. b. Follow recommended cooking production figures in determining proper size of loads. c. Replace oil. d. Stir oil repeatedly with a paddle until water boils off. Filter oil. If necessary, allow oil to cool. Drain about one quart of it to remove remaining water.
Basket-Lift mechanism will not operate	a. Connections are loose or timer faulty. b. Motor limit switch is faulty. c. Lift motor is faulty. d. Basket-lift relay is faulty. e. Actuator is defective.	a. Tighten connections. Replace timer if faulty. b. Replace limit switch or straighten arm. c. Replace motor. Specify left or right side motor when ordering. d. Replace relay. e. Replace actuator.
Basket-Lift motor runs, but basket doesn’t move	a. Cam is slipping on motor shaft.	a. Tighten cam onto flat on motor shaft.
Runner bar will not light	a. (For AA Units) gas valve knob in incorrect position. b. (For BB and TS Units) Hi-Limit tripped.	a. Rotate gas valve knob to PILOT position. Depress and hold for 30 seconds. b. Reset Hi-Limit.
Burners with not light	a. (For AA Units) gas valve knob in incorrect position. b. (For BB and TS Units) switch not set to fry.	a. Rotate gas valve knob to ON. Turn power switch ON. Set thermostat to desired temperature. b. Set MELT/IDLE/FRY switch to FRY. Set thermostat to desired temperature.

■ ORDERING PARTS

Parts may be ordered by calling 1-800-KEATING or your local Keating service company. You may also order on-line at Keating's part store, www.keatingofchicago.com

Refer to the Keating Gas Fryer Limited Warranty for complete service and ordering information.

The model/serial plate is attached to the inside of the front door. The serial and model numbers are necessary when ordering.

NOTE: On Drop-In fryers, the model/serial plate is attached to the top of the control panel.

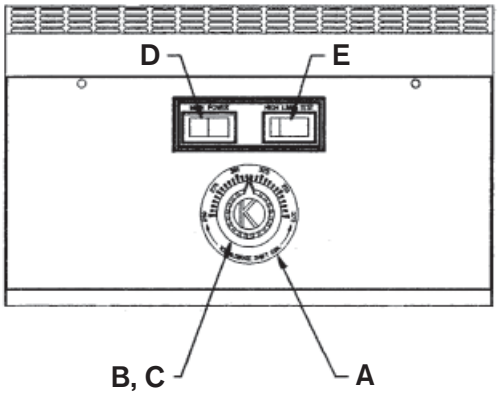
WARNING AND OPERATING PLATES

All warning and operating plates on the Instant Recovery® Gas Fryer should be in place at all times. If plates are damaged or lost, replace them immediately.

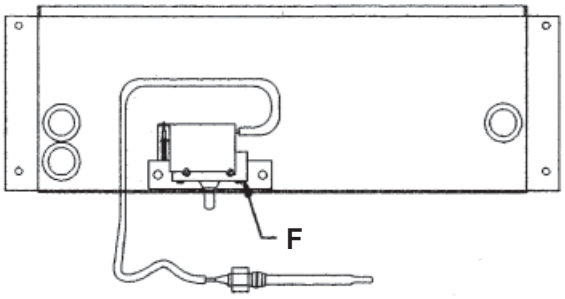
■ PARTS LIST - GAS FRYER

CONTROL PANEL AA GAS

CONTROL PANEL FRONT



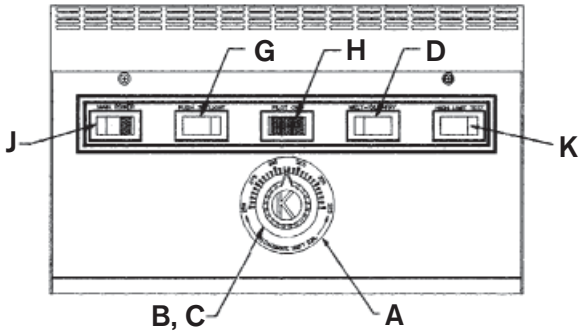
BACK PANEL



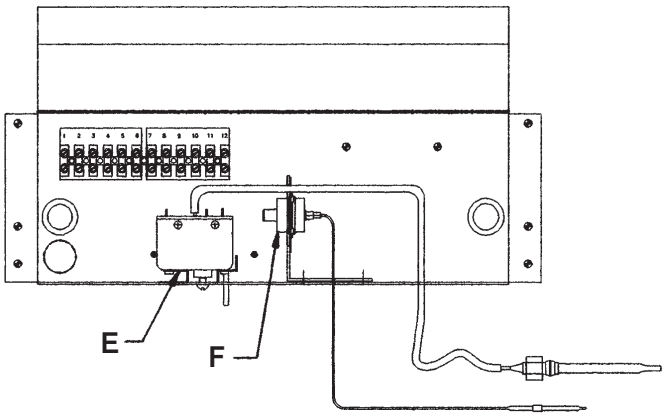
ITEM	QTY	DESCRIPTION	P/N
A	1	THERMOSTAT DIAL PLATE 375°	058037
B	1	THERMOSTAT KNOB, BLACK	060612
C	1	GAS FRYER THERMOSTAT	
		14" 14CM and AA	023145
		10x11 18" and UP	035553
D	1	SWITCH ROCKER WHITE	
		ON/OFF	035030
E	1	SWITCH ROCKER MOMENTARY	032297
F	1	HIGH LIMIT (Resettable)	
		GAS	034357

CONTROL PANEL BB GAS

CONTROL PANEL FRONT



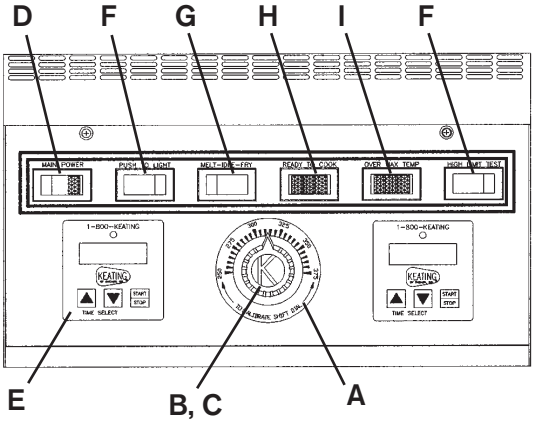
BACK PANEL



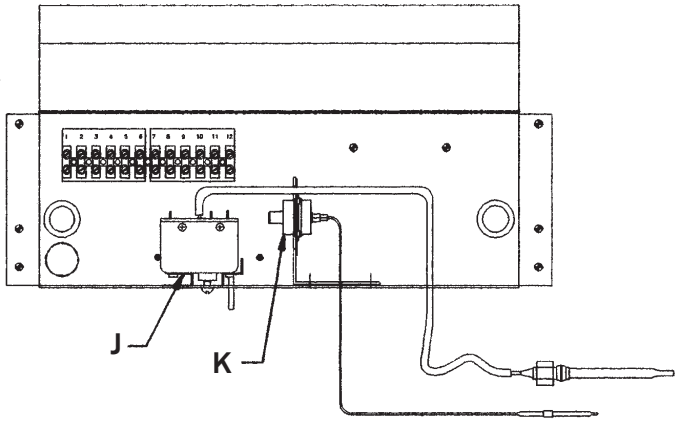
ITEM	QTY	DESCRIPTION	P/N
A	1	THERMOSTAT DIAL PLATE 375°	058037
B	1	THERMOSTAT KNOB, BLACK	060612
C	1	GAS FRYER THERMOSTAT	
		14" BB, TS, IFM, CPU	035574
		10x11, 18" and UP	035575
D	1	SWITCH MELT-IDLE-FRY	032829
E	1	HIGH LIMIT (Resettable)	034357
F	1	FLAME SWITCH	038563
G	1	SWITCH ROCKER WHITE	
		MOMENTARY (Push to Light)	032297
H	1	INDICATING LIGHT AMBER	021254
J	1	SWITCH ROCKER WHITE	
		(Light Replacement Kit)	058328
K	1	SWITCH ROCKER WHITE	
		MOMENTARY (Hi-Limit Test)	032297

CONTROL PANEL TS GAS

CONTROL PANEL FRONT



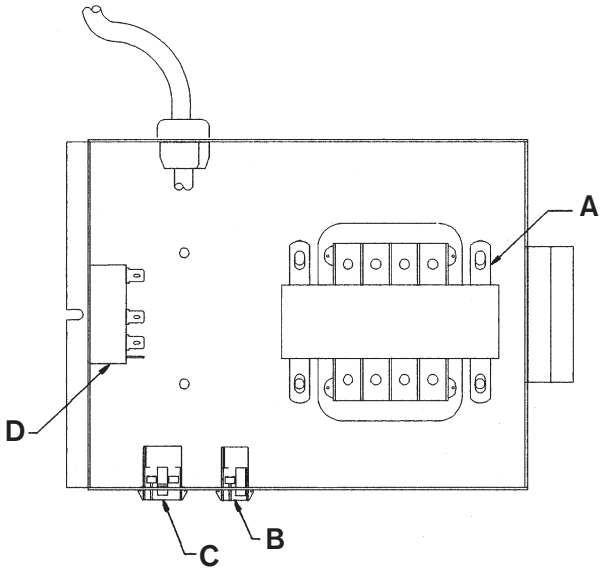
BACK PANEL



ITEM	QTY	DESCRIPTION	P/N
A	1	THERMOSTAT DIAL PLATE 375°	058037
B	1	THERMOSTAT KNOB, BLACK	060612
C	1	GAS FRYER THERMOSTAT	
		14" BB, TS, IFM, CPU	035574
		10x11, 18" and UP	035575
D	1	SWITCH ROCKER WHITE	
		(Light Replacement Kit)	058328
E	2	DIGITAL TIMER 24V	056921
F	2	SWITCH ROCKER WHITE	
		MOMENTARY	032297
		(Push to Light, Hi-Limit Test)	
G	1	SWITCH MELT-IDLE-FRY	032829
H	1	INDICATING LIGHT GREEN	021255
I	1	INDICATING LIGHT RED	021209
J	1	HIGH LIMIT (Resettable)	034357
K	1	FLAME SWITCH	037406

ELECTRICAL BOX ASSEMBLY GAS FRYER

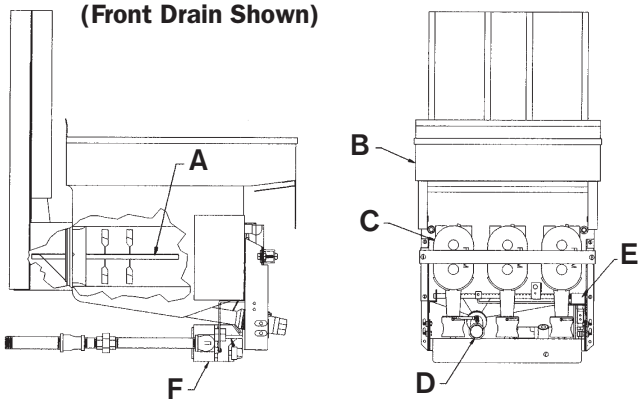
(TS and BB ONLY)



ITEM	QTY	DESCRIPTION	P/N
A	1	TRANSFORMER	
		120V/240V TO 24V	032408
B	1	2 PIN CONNECTOR	032207
C	1	9 PIN CONNECTOR	028303
D	1	FAT MELT 24V	034272

POT ASSEMBLY 14AA GAS

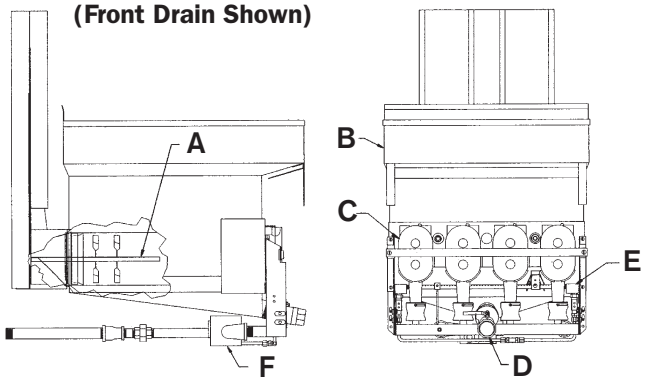
(Front Drain Shown)



ITEM	QTY	DESCRIPTION	P/N
A	3	3 FIN RADIANT	000041
B	1	POT WELDMENT	
		14" GAS UNI-POT	1-800-KEATING
C	3	BURNER	028048
D	1	DRAIN VALVE 1"	004553
	1	REAR DRAIN VALVE (Not Shown)	016341
E	1	RUNNER PILOT TUBE ASSEMBLY	019408
F	1	GAS VALVE	
		NATURAL	023625
		LP	023624

POT ASSEMBLY 18AA GAS

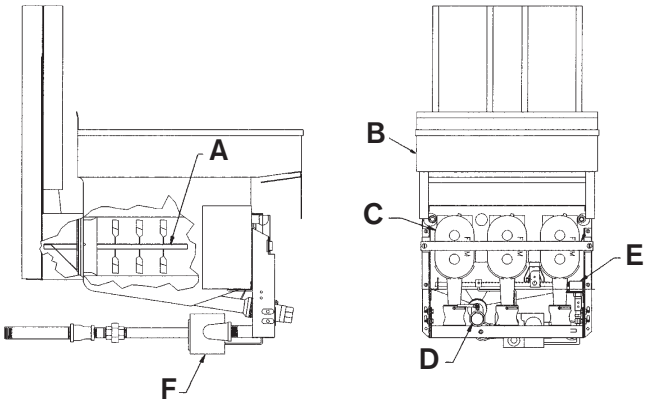
(Front Drain Shown)



ITEM	QTY	DESCRIPTION	P/N
A	4	3 FIN RADIANT	000041
B	1	POT WELDMENT	
		18" GAS	1-800-KEATING
C	4	BURNER	028048
D	1	DRAIN VALVE 1 1/4"	004554
	1	DRAIN VALVE 2" FRONT	021256
	1	REAR DRAIN VALVE (Not Shown)	016342
E	1	RUNNER PILOT ASSEMBLY	000647
F	1	GAS VALVE	
		NATURAL	023625
		LP	023624

POT ASSEMBLY 14BB & 14TS GAS

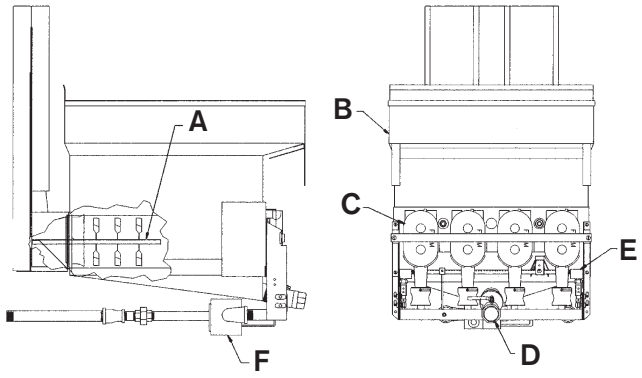
(Front Drain Shown)



ITEM	QTY	DESCRIPTION	P/N
A	3	3 FIN RADIANT	000041
B	1	POT WELDMENT	
		14" GAS UNI-POT	1-800-KEATING
C	3	BURNER	028048
D	1	DRAIN VALVE 1"	004553
	1	REAR DRAIN VALVE (Not Shown)	016341
E	1	RUNNER PILOT ASSEMBLY	018814
F	1	GAS VALVE (Front Drain TS)	
		NATURAL	037237
		LP	037238
		GAS VALVE (Rear Drain TS)	
		NATURAL	037241
		LP	037242
		GAS VALVE (All BB Models)	
		NATURAL	037227
		LP	037228

POT ASSEMBLY 18BB & 18TS GAS

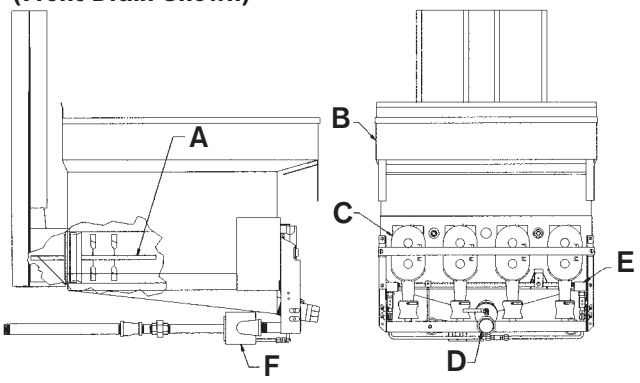
(Front Drain Shown)



ITEM	QTY	DESCRIPTION	P/N
A	4	3 FIN RADIANT	000041
B	1	POT WELDMENT	
		18" GAS	1-800-KEATING
C	4	BURNER	028048
D	1	DRAIN VALVE 1 1/4"	004554
	1	DRAIN VALVE 2" FRONT	021256
	1	REAR DRAIN VALVE (Not Shown)	016342
E	1	RUNNER PILOT ASSEMBLY	004243
F	1	GAS VALVE	
		NATURAL (Front Drain TS)	037237
		LP (Front Drain TS)	037238
G	1	NATURAL (Rear Drain TS)	037241
		LP (Front Drain TS)	037242
		NATURAL (All BB Models)	037227
		LP (Front Drain TS)	037228

POT ASSEMBLY 20AA GAS

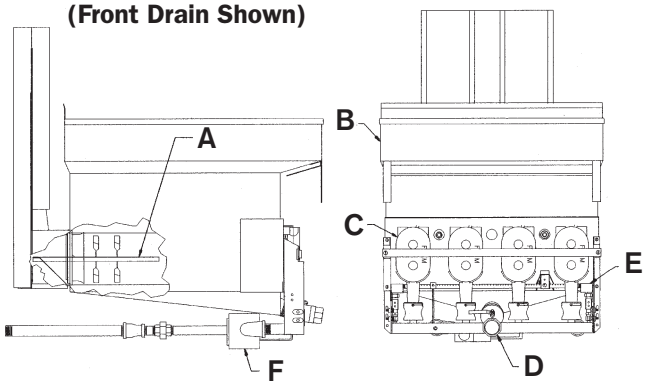
(Front Drain Shown)



ITEM	QTY	DESCRIPTION	P/N
A	4	3 FIN RADIANT	000041
B	1	POT WELDMENT	
		20" GAS	1-800-KEATING
C	4	BURNER	028048
D	1	DRAIN VALVE 1 1/4"	004554
	1	DRAIN VALVE 2" FRONT	021256
	1	REAR DRAIN VALVE (Not Shown)	016342
E	1	RUNNER PILOT ASSEMBLY	000649
F	1	GAS VALVE	
		NATURAL (Front Drain TS)	023625
		LP (Front Drain TS)	023624

POT ASSEMBLY 20BB & 20TS GAS

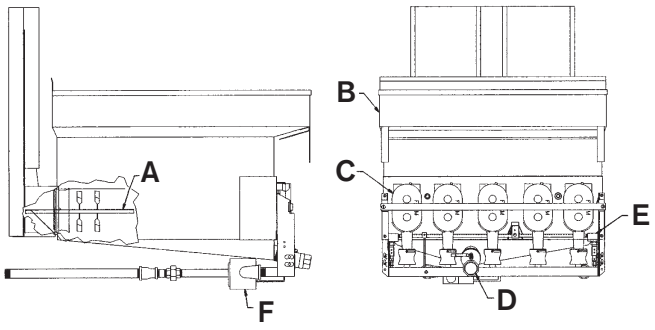
(Front Drain Shown)



ITEM	QTY	DESCRIPTION	P/N
A	4	3 FIN RADIANT	000041
B	1	POT WELDMENT	
		20" GAS	1-800-KEATING
C	4	BURNER	028048
D	1	DRAIN VALVE 1 1/4"	004554
		DRAIN VALVE 2" FRONT	021256
	1	REAR DRAIN VALVE (Not Shown)	016342
E	1	RUNNER PILOT ASSEMBLY	004579
F	1	GAS VALVE	
		NATURAL (Front Drain TS)	037237
		LP (Front Drain TS)	037238
		NATURAL (Rear Drain TS)	037241
	1	LP (Rear Drain TS)	037242
	1	NATURAL (All BB Models)	037227
	1	LP (All BB Models)	037228

POT ASSEMBLY 24BB & 24TS GAS

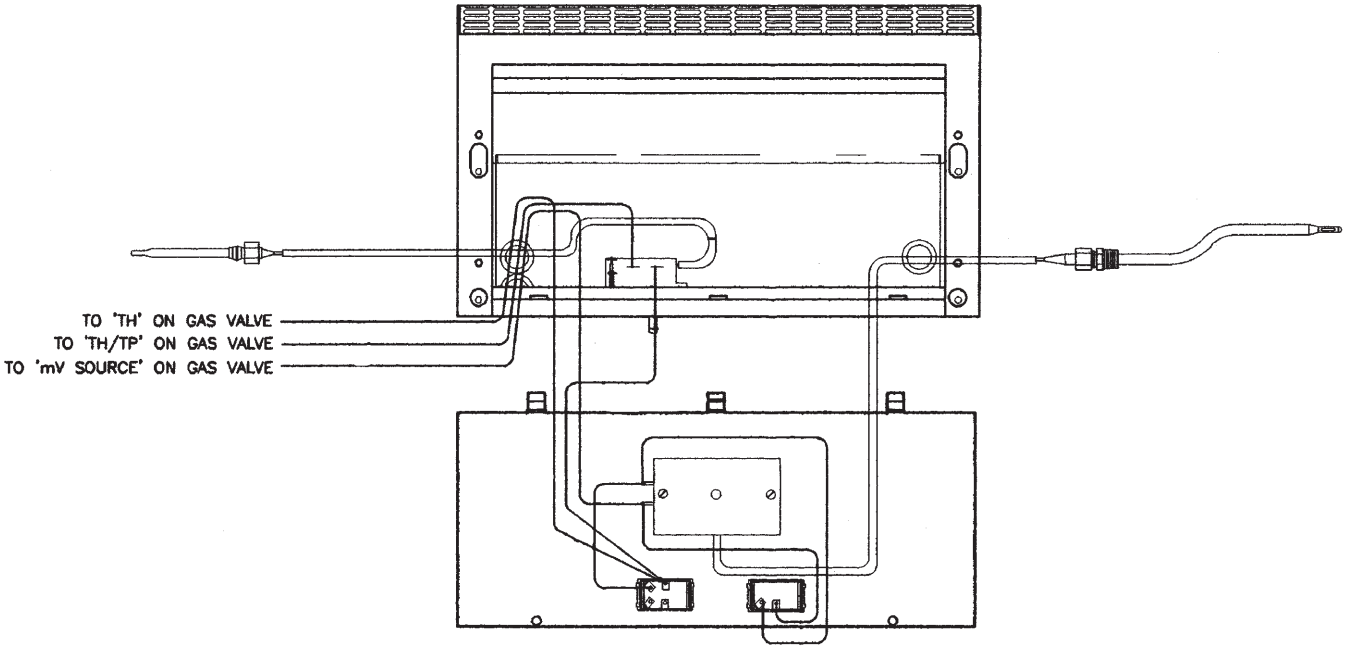
(Front Drain Shown)



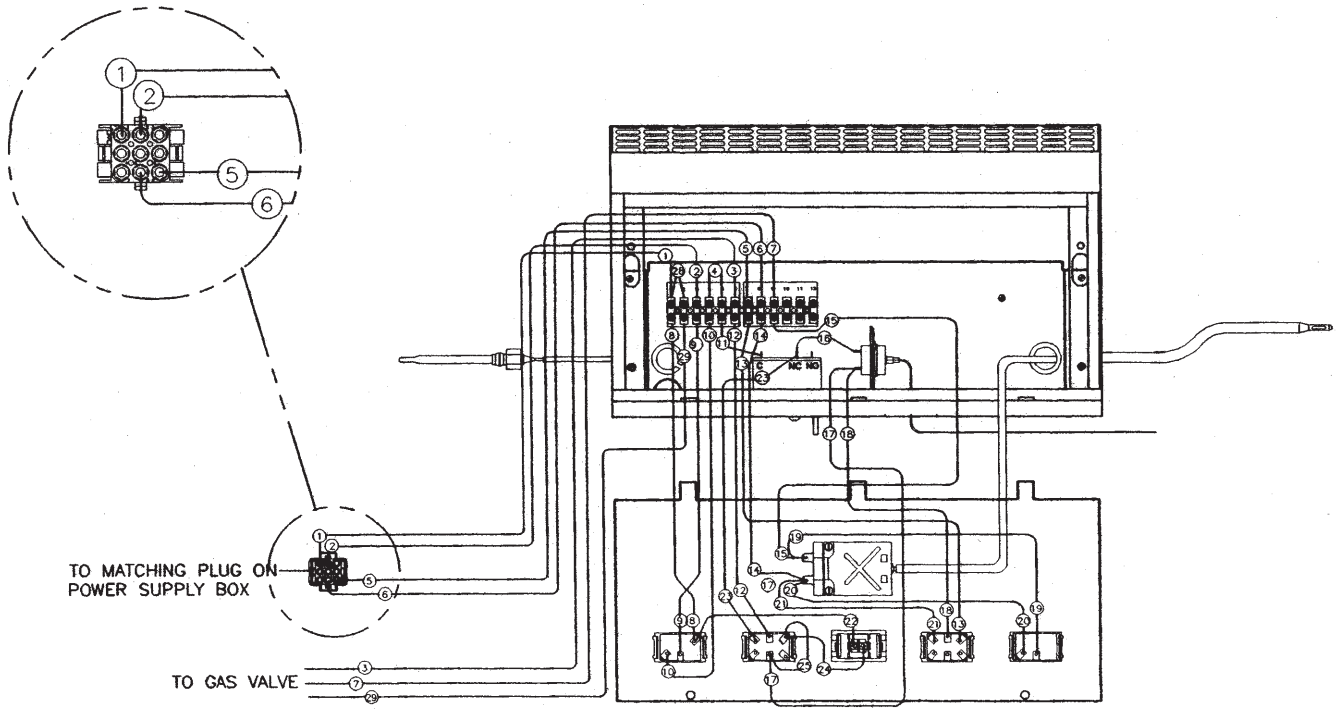
ITEM	QTY	DESCRIPTION	P/N
A	5	3 FIN RADIANT	000041
B	1	POT WELDMENT	
		24" GAS	1-800-KEATING
C	5	BURNER	028048
D	1	DRAIN VALVE 1 1/4"	004554
		DRAIN VALVE 2" FRONT	021256
	1	REAR DRAIN VALVE (Not Shown)	016342
E	1	RUNNER PILOT ASSEMBLY	004579
F	1	GAS VALVE	
		NATURAL (Front Drain TS)	037237
		LP (Front Drain TS)	037238
		NATURAL (Rear Drain TS)	037241
	1	LP (Rear Drain TS)	037242
	1	NATURAL (All BB Models)	037227
	1	LP (All BB Models)	037228

WIRING DIAGRAMS

AA 2000 ELECTRICAL ASSEMBLY

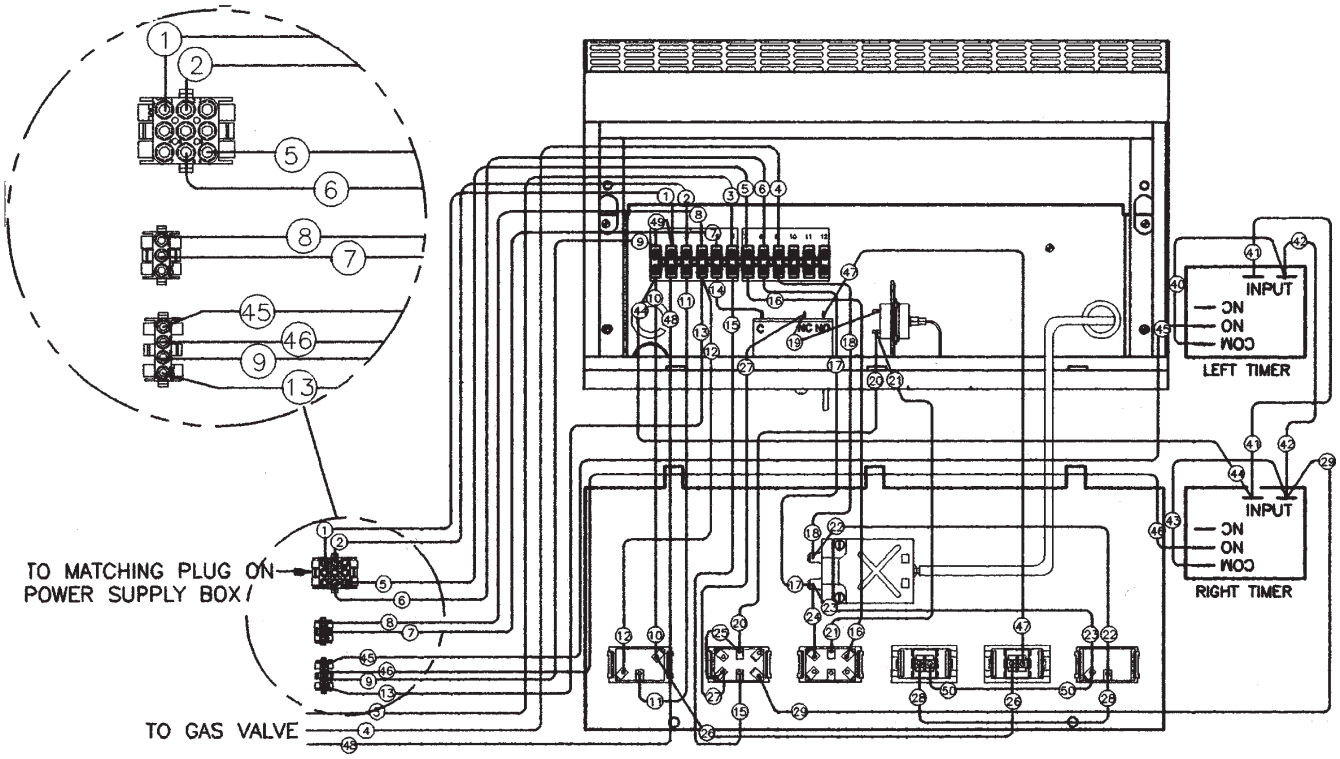


BB 2000 ELECTRICAL ASSEMBLY



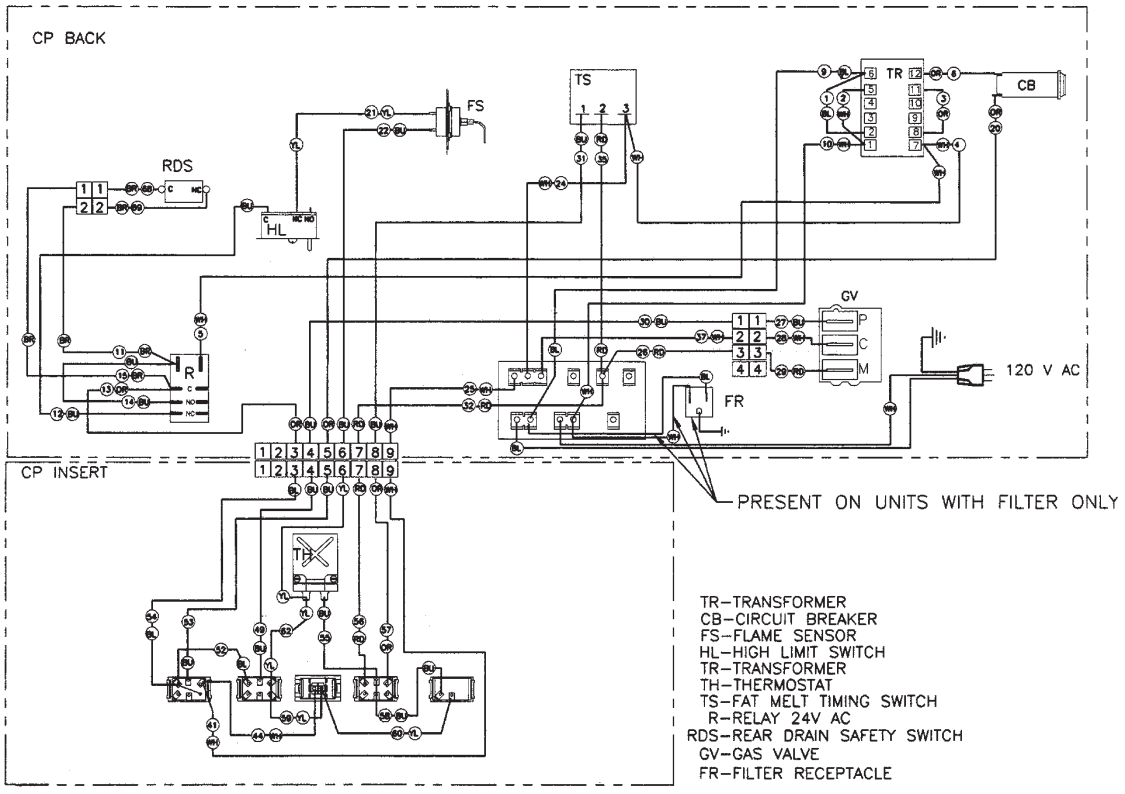
TS 2000 ELECTRICAL ASSEMBLY

(not shown to scale)



BB ELECTRICAL ASSEMBLY WITH SAFE AND EASY® FILTER

(not shown to scale)

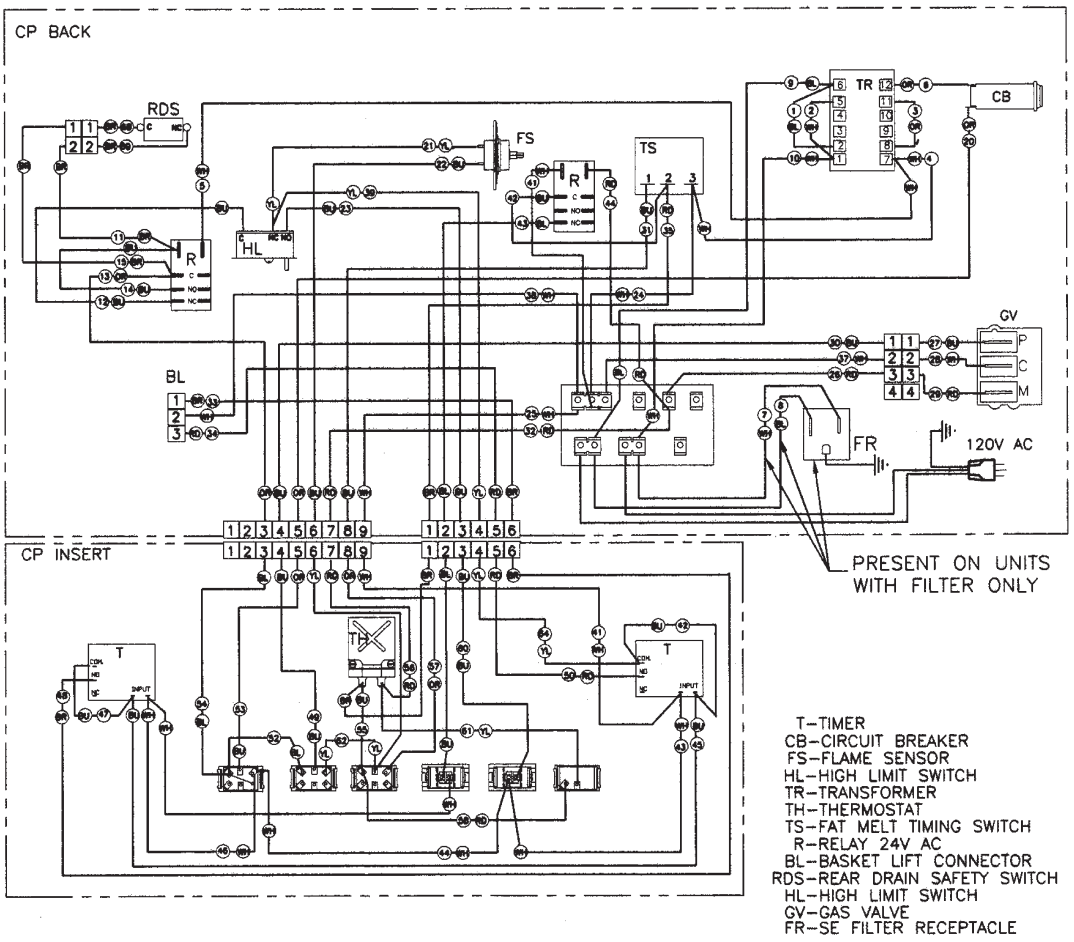


WIRES COLOR CODE:

WH–WHITE
BL–BLACK
RD–RED
BU–BLUE
BR–BROWN
OR–ORANGE
YL–YELLOW
GR–GREEN

TR–TRANSFORMER
CB–CIRCUIT BREAKER
FS–FLAME SENSOR
HL–HIGH LIMIT SWITCH
TR–TRANSFORMER
TH–THERMOSTAT
TS–FAT MELT TIMING SWITCH
R–RELAY 24V AC
RDS–REAR DRAIN SAFETY SWITCH
GV–GAS VALVE
FR–FILTER RECEPTACLE

TS ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER

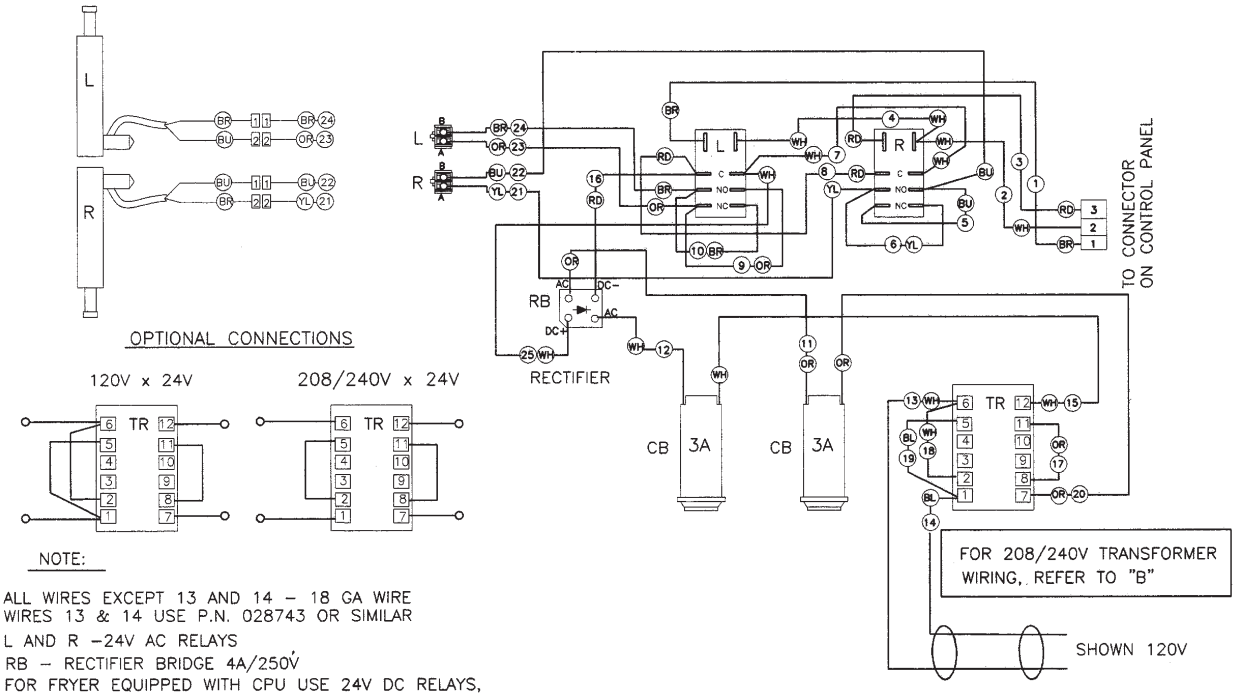


WIRES COLOR CODE:

WH–WHITE
BL–BLACK
RD–RED
BU–BLUE
BR–BROWN
OR–ORANGE
YL–YELLOW
GR–GREEN

T–TIMER
CB–CIRCUIT BREAKER
FS–FLAME SENSOR
HL–HIGH LIMIT SWITCH
TR–TRANSFORMER
TH–THERMOSTAT
TS–FAT MELT TIMING SWITCH
R–RELAY 24V AC
BL–BASKET LIFT CONNECTOR
RDS–REAR DRAIN SAFETY SWITCH
HL–HIGH LIMIT SWITCH
GV–GAS VALVE
FR–SE FILTER RECEPTACLE

BASKET-LIFT ELECTRICAL ASSEMBLY (ALL FRYERS)



NOTE:

ALL WIRES EXCEPT 13 AND 14 – 18 GA WIRE
WIRES 13 & 14 USE P.N. 028743 OR SIMILAR
L AND R –24V AC RELAYS
RB – RECTIFIER BRIDGE 4A/250V
FOR FRYER EQUIPPED WITH CPU USE 24V DC RELAYS,
FOR ALL OTHER USE 24V AC RELAYS

WARRANTY

LIMITED WARRANTY

Keating of Chicago, Inc. ("Keating") warrants to the original purchaser. ("Customer"), all new Keating Fryers, Filter Systems, Griddles, Keep Krisp®, Custom Pasta Systems, Top-Side™ Cookers, Computer Timers, Fryer & Pasta Vessels and Keating replacement parts ("products") installed after June 1, 1994 to be free to defects in material or workmanship, subject to the following terms and conditions.

LENGTH OF WARRANTY

All products other than Fryer & Pasta Vessels and replacement parts shall be warranted for a period of one year from the date of original equipment installation. Keating replacement parts are warranted for a period of ninety days from the date of installation. Fryer & Pasta Vessels are warranted as described below.

FRYER & PASTA VESSEL WARRANTY

Fryers purchased after June 1, 1994 carry a prorated vessel warranty on defects in materials or workmanship to the Customer based on the following scale:

Time from Installation Date	*Fryer Vessel Warranty Credit*
13-60 months	100%
61-72 months	80%
73-84 months	60%
85-96 months	40%
97-108 months	20%
109-120 months	10%

The credit for the defective fryer & pasta vessel shall be applied against the cost of the replacement vessel, utilizing Keating's then current price, upon return of the vessel to Keating, (freight to be paid by Keating within the first 12 months only), only during the first 60 months, subject to the limitations described below.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Keating shall be the repair and / or replacement at the option of Keating of the product or component or part thereof. Such repair or replacement shall be at the expense of Keating except that the Customer shall pay the following expenses: all freight and labor expense for Keating replacement parts; for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation, and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of Keating with new or functionally operative parts. Keep Krisps and Computer Timers must be returned to Keating for warranty repair or replacement. Field repairs of those items are not authorized.

THE LIABILITY OF KEATING ON ANY CLAIM OF ANY KIND, INCLUDING CLAIMS BASED ON WARRANTY, EXPRESSED OR IMPLIED, CONTRACT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORIES SHALL BE SOLELY AND EXCLUSIVELY THE REPAIR OR REPLACEMENT OF THE PRODUCT AS STATED HEREIN, AND SUCH LIABILITY SHALL NOT INCLUDE, AND CUSTOMER SPECIFICALLY RENOUNCES ANY RIGHTS TO RECOVER, SPECIAL, INCIDENTAL, CONSEQUENTIAL OR OTHER INJURIES TO PERSONS OR DAMAGE TO PROPERTY, LOSS OF PROFITS OR ANTICIPATED PROFITS, OR LOSS OF USE OF THE PRODUCT.

If any oral statements have been made regarding the Keating products, such statements do not constitute warranties and are not part of the contract sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL, STATUTORY OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

EXCLUSIONS

The warranties provided by Keating of Chicago, Inc. do not apply in the following instances:

1. Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition not attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed by the Keating Service Manual.
2. In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God or accident, damage during shipment should be reported to the carrier and is not the responsibility of Keating.
3. In the event the serial number or rating plate has been removed from the product or altered.
4. On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuses, interior and exterior finishes, gaskets and radiants.
5. With regard to adjustments and calibrations such as leveling, tightening of fasteners or plumbing connections, improper gas pressure or improper electrical supply, the checking of and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed by the Keating Service Manual.
6. In the event of unauthorized repairs or alterations to the Keating product.
7. With the use of sodium chloride in pasta vessels or harsh chemicals in fryer or pasta vessels.
8. Installation in Household.

OTHER TERMS AND CONDITIONS

The Customer must provide proof of purchase from Keating.

This Limited Warranty is valid in the 50 United States, its territories, and Canada, and is void elsewhere.

Keating products are sold for commercial use only. If any Keating product is sold as a component of another product or used as a consumer product, such Keating product is sold As Is without any warranty.

If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be inapplicable in such jurisdiction, and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under applicable law shall be deemed substituted for the unenforceable provision.

This Limited Warranty shall be governed by and construed in accordance with the laws of the State of Illinois.

TO SECURE WARRANTY SERVICE

All repair services under this Limited Warranty must be authorized by Keating or performed at Keating. Authorization may be obtained by calling 1-800-KEATING within the Continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (8 a.m. through 5 p.m. Central Time, Monday through Friday). When calling, please have the following information available: (1) name, address and telephone number of the Customer; (2) location of product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. Keating will then issue a service authorization work order number to one of its approved independent servicing organizations, or request the product or part be shipped to Keating for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to Keating for testing and examination. Keating's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

SERVICE INFORMATION:

If you have a service related question call **1-800-KEATING**.
Please state the nature of the call; it will ensure speaking with the appropriate person.

Have your serial and model number available when ordering parts.

As continuous product improvement occurs, specifications may be changed without notice.

KEATING LIMITED WARRANTY CARD

PLEASE COMPLETE AND MAIL AT ONCE–WARRANTY IS NOT IN EFFECT UNTIL CARD IS RETURNED, OR COMPLETE THE WARRANTY CARD ON OUR WEBSITE FOR YOUR CONVENIENCE.

COMPANY:

ADDRESS:

CITY: STATE: ZIP CODE:

DEALER NAME:

DATE OF PURCHASE: INVOICE #:

SERIAL #: MODEL:

☐ FRYER ☐ GRIDDLE ☐ CUSTOM PASTA
☐ FILTER SYSTEM ☐ TOP-SIDE COOKER ☐ HOTPLATE

I HAVE READ THE INSTALLATION AND OPERATING INSTRUCTIONS.

SIGNED: DATE:

KEATING OF CHICAGO, INC.®

KEATING OF CHICAGO, INC.
8901 West 50th Street
McCook, IL 60525-6001

1-800-KEATING
PHONE: 708-246-3000
FAX: 708-246-3100

Serving Those Who Serve the Very Best®